



## LUNCH SET MENU

12pm to 2pm

### 2-COURSE: 48 PER PERSON

(Monday to Friday, excluding Public Holidays)

### 3-COURSE: 58 PER PERSON (Daily)

(1 starter, 1 main, 1 dessert)

### 4-COURSE: 65 PER PERSON (Daily)

(2 starters, 1 main, 1 dessert)

Add a glass of House Wine, Cocktail, Non-alcoholic Cocktail or a bottle of Beer +17  
(Prosecco, White, Red, Weekly Cocktail, Sir Stamford Non-alcoholic Cocktail & Beer)

## STARTERS

### BEETROOT

Orange, Pomegranate & Roasted Pine Nut

### HAMACHI CEVICHE

Scotch Pepper Chilli Dressing, Coriander, Lime

### CAULIFLOWER SOUP

Voudavon, Manchego, Brown Butter

### SEARED FOIE GRAS +24

Fig, Balsamic & Honey

## MAINS

### IBERICO PORK

Mango Chilli Salsa, Cucumber, Fennel

### HALIBUT

Bonito, Ikura, Spring Onion

### HISPI CABBAGE

Ginger, Apple, Hazelnut

### BLACK ONYX TENDERLOIN +32

Kabocha Pumpkin, Pommes Dauphine

## DESSERTS

### WATERMELON WITH HERBS

Compressed Watermelon, Lychee Compote, Lime Curd, Basil Sorbet

### CHOCOLATE COFFEE TART

Chocolate Sable, Coffee Chantilly, Sobacha Ice Cream, Coffee Foam

### ARTISANAL CHEESE PLATTER +24

Fig Compote, Sesame Lavosh

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## SIDES +18

### ROASTED CARROTS

Honey Labneh, Za'atar

### CHARRED BROCCOLINI

Miso Tahini, Sesame

### FRENCH FRIES

Kombu Salt

### SKAI WALDORF SALAD

Endive, Poached Pear, Walnut

 Vegetarian  Vegan  Sustainable Seafood

Discounts are not applicable (excluding Accor Plus Explorer)

Please advise us of any special dietary requirements including potential reaction to allergens.

Prices are subject to prevailing taxes and service charge.